

GUIDANCE for Re-opening of

Restaurant TENTEKOMAI

~Take measures for COVID-19~

- **Location:** 1225 Pale San Vitores Rd. #1275, Tumon, GU 96913
The Plaza Shopping Center, 2nd Floor
- **TEL & FAX:** TEL: 647-7878 / FAX: 647-7781
- **Misc.:**
 - Wasco Guam Inc. dba: TENTEKOMAI
 - Expiration date of Business License : July 31th, 2020
- **Hours of operation:** 11:00am to 7:00pm *Temporary
(*Regular is 7:00am to 10:00pm)



■ Sign Board in the restaurant



*Safe & Secure



*Face Mask



*Sanitize Hands



*Please wait here



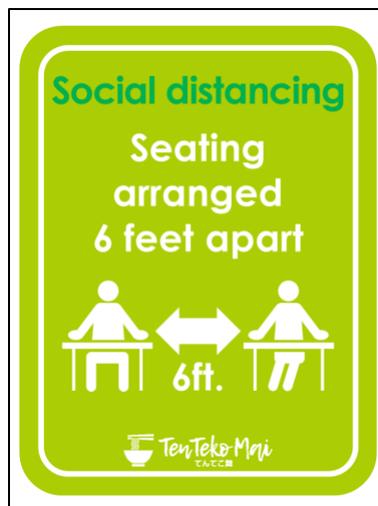
* Hand sanitizer dispenser



*Hand Disinfection



*Disinfection of table & seat



* Social distancing Seat



* Signage of Capacity



*Check body temperature



*Disinfect (On the each table)



*Laminated Limited Menu (One flat type / On the table)

■ COVID-19 Related items



*Face Mask

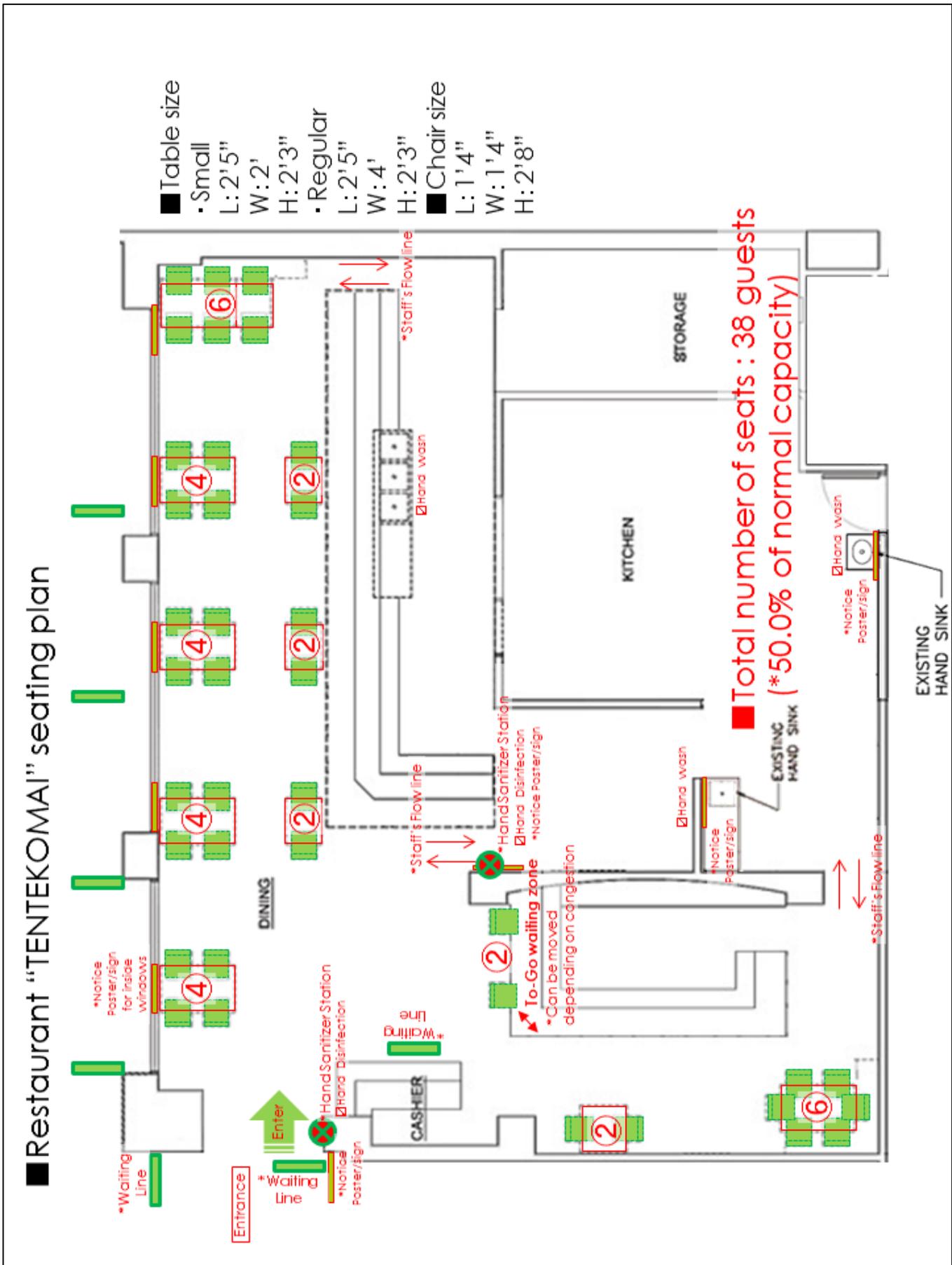


*Disinfectant product



*+Thermometer

■ Table Layout (10 Tables + 2 seats To-Go waiting zone/ 38 Guests) *50.0% of normal capacity



A.) Preparation before resuming operations

- Provide masks as a part of mandatory uniform policy
- Non-contact infrared thermometer. (*To check employees' body temperature)
- Hand sanitizers to be installed in several locations for customers and staffs
- Install acrylic glass for counter, cashier
- Seating arrangement (chairs & tables) at 50% capacity

(Required tasks)

- Temporarily remove Tables and Chairs which are not being used (50%)
- Place poster in the kitchen for employees (Proper hand washing method and hygiene guidelines)
- Thoroughly disinfect the restaurant, Cookware & dinnerware to be washed
- Install acrylic barrier at cashier counter
- Create and post various signboards in the restaurant
 - *Maintain social distance (6 feet)
 - *Place floor marketing for social distancing at the entrance of restaurant and front of cashier
- Create and laminate Limited Menu to be placed on each table
- Create and laminate Table / Chair Disinfection Sign to be placed on each table
- Installing hand sanitizer dispensers at entrance, cashier, wait staff's service counter, & Central locations in the kitchen

B.) Daily pre-opening preparations

- Measure employees' temperature (*Send home if 100F or higher)
- Wear face mask
- Disinfect all accessible location; tables, chairs
- Place hand sanitizer for customer use at restaurant entrance
- Pre-operation briefing & assigning of staff-in-charge for
 1. Guide customer at entry, seating to cashier
 2. Cashier
 3. Disinfect tables and chairs after customers are finished dining
 4. In charge of food service

C.) During hours of operation

1. Customer will be requested to wait outside the restaurant until greeted by wait staff
 2. Customers shall be escorted to a clean and disinfected tables
 3. Taking orders and settlement of payment will be conducted at the table
 4. Each table, chair and menu will be thoroughly sanitized after each use
After the sanitation is completed, the staff shall place the "Clean & disinfected" sign on the table which will be removed when the next customer is seated and acknowledges that the sanitization was completed
- Condiments are to be distributed as requested (*Not to be left on table or counter)
 - Provide disposable chopsticks covered by paper for each group of customers

D.) After closing

- Thorough cleaning and disinfection of the restaurant

